

21st THEATER SUPPORT COMMAND FIELD EVALUATION CHECKLIST		DATE(S) OF EVALUATION:	TOTAL PAGES: 9
UNIT EVALUATED: FIELD KITCHEN EQUIPMENT		CHECKLIST DATE: 1 October 2003	
INSPECTING OFFICE/AGENCY: AERGD (G4) G4 FOOD SERVICE		EVALUATOR'S NAME/PHONE: CW2 BOTTOMLEY / MSG CLEVELAND	
ITEM		YES	NO
<u>SECTIONS EVALUATED:</u> <u>TOTAL CHECKED</u>  PUBLICATIONS MAINTENANCE/OTHER PAPERWORK IMMERSION HEATER RANGE OUTFIT FIELD M-59 MBU BURNER UNIT & GENERATOR ACCESSORY OUTFIT BEVERAGE DISPENSERS 5 & 10 GALLON INSULATED FOOD CONTAINERS ICE CHESTS 200/400 POUNDS TENT GENERAL PURPOSE MEDIUM MKT PLATFORM ASSEMBLY MKT LEVELING JACKS MKT HOOK TIE DOWN ASSEMBLIES MKT TRAILER WATER STERILIZING BAGS 5 GALLON WATER CONTAINERS FUEL CONTAINERS PMCS PRESCRIBED LOAD LIST (PLL) SANITATION CENTER SAFETY			

**Publications:**

1. AR 30-22, The Army Food Service Program, 30 Aug 02
2. AR 600-38, The Meal Card Management System, 11 Mar 88.
3. AR 710-2, Inventory Management Supply Policy Below the Wholesale Level, 31 Oct 97
4. DA PAM 30-22, Operating Procedures for the Army Food Program, 30 Aug 02
5. DA Pamphlet 710-2-1, Using Unit Supply System (Manual Procedures), 31 Dec 97
6. DA PAM 738-750, The Army Maintenance Management System, 1 Aug 94
7. FM 8-34, Food Sanitation for the Supervisor, 30 Dec 83
8. FM 10-23, Basic Doctrine for Army Field Feeding and Class I Operations Management, 18 Apr 96
9. FM 21-10, Field Hygiene and Sanitation, 21 Jun 00
10. TB MED 530, Occupational and Environmental Health Food Sanitation, 30 Oct 02
11. TM 9-4540-202-12&P, Heater Immersion, 12 Nov 96
12. TM 9-6115-673-13&P, Generator Set, 31 Mar 99
13. TM 10-412, Armed Forces Recipe Service, 11 Dec 92
14. TM 10-7200-200-13, Can, Gasoline, Military, Feb 1974 (with Change 2, 30 Jan 89)
15. TM 10-7310-281-13&P, Modern Burner Unit, 15 Dec 98
16. TM 10-7360-204-13&P, Range Outfit, 8 Jul 83 (with Change 11, 21 June 99)
17. TM 10-7360-206-13, Mobile Kitchen Trailer, 31 March 2002
18. TM 10-7360-206-23P, Repair Parts and Special Tools List, MKT, 17 Mar 92
19. TM 10-8340-211-13, Tent, General Purpose, Medium, 16 Sep 90

**MAINTENANCE AND HAND RECEIPT PAPERWORK**

1. Is DA Form 2404 properly used to inspect and maintain equipment?
2. Is DD Form 314 or DA Form 5988-E properly filled out to include scheduled maintenance one month in advance?

3. Is the loading plan on hand?
4. Are hand receipts (DA Form 2062) on hand and current?
5. Does hand receipt match the property book?
6. Does hand receipt match MTOE equipment authorization?
7. Is authorized equipment on hand or on valid requisition?
8. Is the Field Kitchen SOP reviewed and approved by the Brigade Food Service Branch?

### **IMMERSION HEATER**

1. Are Immersion Heaters rust free? (TM 9-4540-202-12&P, Para 3-3 & Table 4-1)
2. Are the outsides of heaters coated with preservation lubricating oil?  
(TM 9-4540-202-12&P, Para 4-11 h.)
3. Are there 4 sections of stove pipe for each heater?  
(TM 9-4540-202-12&P, Pg C-2)
4. Are the stove pipes clean and coated with oil to prevent rust?  
(TM 9-4540-202-12&P, Para 4-11 j.)
5. Are the heaters missing any parts? (Para 1-6; App. C, D; Fig 1-1)
6. Is the top 6 inches of heater body painted?  
(TM 9-4540-202-12&P, Para 3-4 a. (1))
7. Is each heater and fuel tank numbered? (FM 10-23, Appendix B)
8. Are parts for heaters clean and free of spots, grease, rust, or in need of additional work? (TM 9-4540-202-12&P, Para 3-3)
9. Are fuel tanks for immersion heaters empty of any fuel, water, or other contaminates? (TM 9-4540-202-12&P, Table 2-1 Pg 2-13, and Pg 4-13 c. (1))
10. Do fuel cans have warning decals attached?  
(TM 9-4540-202-12&P, Para 1-6 d; and Fig 4-3)
11. Are 32-gallon cans clean and painted?

### **RANGE OUTFIT FIELD M-59**

1. Are ranges complete to include MBU burner unit?  
(TM 10-7630-204-13&P, App C)



2. Are ranges clean, free of burned on grease and food particles? (TM 10-7630-204-13&P, Pg 2-11, Para 2-3)
3. Are ranges to include the MBU burner units numbered? (FM 10-23, App B)
4. Are cradle rails inside cabinets coated with antiseize compound to prevent cooking cradle from sticking? (TM 10-7630-204-13&P, Pg 3-1, Para 3-2)
5. Are utensils wrapped with barrier material? (TM 10-7630-204-13&P, Pg 2-11, Para 2-3b)

#### **MODERN BURNER UNIT (MBU)**

1. Are the units complete and free of damage and food debris? (Inspect for dents, cracks, broken welds, damaged power connectors, leaking fuel line connections, and damaged control panel) (TM 10-7310-281-13&P, Pg 0002-00-2, 0002-00-3, 0010-00-1 thru 0010-00-11; 0058-00-1 thru 0058-00-5)
2. Is the power converter serviceable? (Inspect for external damage, damaged power cords or connectors) (TM 10-7310-281-13&P, Pg 0001-00-1, 0002-00-3, 0010-00-4)
3. Is the battery pack serviceable? (Inspect for external damage, damaged control panel or power connectors.) (TM 10-7310-281-13&P, Pg 0001-00-1, 0002-00-3, 0010-00-5) (Note: only authorized on KCLFF).
4. Are the power cables serviceable? (Inspect extension branch cables, NATO adapter cable for frayed cable or damaged/dirty connectors.) (TM 10-7310-281-13&P, Pg 0001-00-1, 0002-00-3, 0010-00-6)
5. Are the fuel can adapter and fuel hose serviceable? (Inspect for leaks, cracks, cuts in hose, or damaged connections.) (TM 10-7310-281-13&P, Pg 0001-00-1, 0002-00-4, 0005-00-19, 0010-00-7)
6. Are the mandatory 300-hour replacement parts available? (TM 10-7310-281-13&P, Pg 0010-00-11; 0045-00-1 and 0045-00-3; 0061-00-1)
  - a. Air filter; Parts Num: 346126; NSN 7310-01-462-4913
  - b. In-tank fuel filter; Part Num: 038052-08; NSN 7310-01-462-6765
  - c. Fuel Regulator O-ring, Part Num: Oring-223 per MIL-P-83461; NSN 5331-01-183-0991
7. Are the mandatory 2000-hour replacement parts available? (TM 10-7310-281-13&P, Pg 0042-00-1 thru 0042-00-2; 0061-00-1)
  - a. Ignitor; Part Num: 980260k; NSN 7310-01-462-4915
  - b. Fuel nozzle; Part Num: 928428k; NSN 7310-01-462-4919
8. Is the burner unit empty of fuel? (TM 10-7310-281-13&P, Pg 0005-00-25)

9. Is the burner unit cross cable properly affixed beneath the MKT?  
(TM 10-7310-281-13&P)
10. Are MBUs individually numbered? (FM 10-23, App B)
11. Has the generator been properly serviced, and is the grounding rod available?  
(TM 9-6115-673-13&P; Pg 2-17, 4-3, 4-10 and 4-11)

### **ACCESSORY OUTFIT**

1. Are all items in accessory outfit on hand, clean, and serviceable?  
(TM 10-7360-204-13&P; Pg C-3 and C-4; Fig 2-3)
2. Are fire extinguishers charged and sealed with current inspection? (DA PAM 385-1, Para 6-5a.)

### **VACUUM JUGS/INSULATED BEVERAGE DISPENSERS 5 & 10 GALLON**

1. Are dispensers complete with faucet, wing nut, washer and gasket for cover and locking handles? (TM 10-7360-206-23P, Fig 27)
2. Are dispensers clean to include inside of faucet assembly?  
(TM 10-7360-206-13; Pg 0009-00-9, Pg 0037-00-3)
3. Do dispensers have air vent closure cap? (TM 10-7360-206-23P, Fig 27)
4. Are dispensers clean and free of odor? (TM 10-7360-206-13, Pg 0009-00-9)
5. Are dispensers numbered? (FM 10-23, App B)

### **INSULATED FOOD CONTAINERS**

1. Are food containers clean and stored where they can air dry with lids closed but unlatched? (FM 10-23, Pg 9-10)
2. Does each food container have 3 inserts, 3 insert lids, 3 rubber gaskets for lids, 1 rubber gasket for each food container lid and are handles attached?  
(FM 10-23, Pg 9-9)
3. Are food containers spot painted as required? (FM 10-23, App B)
4. Are food containers numbered and have appropriate decals?  
(FM 10-23, App B-7)
5. Are the inside and gaskets free of paint? (FM 10-23, App B-7)
6. Are all parts clean and free of food particles and odor? (FM 10-23, Pg 9-9; TB MED 530, Pg 9-2)



### **ICE CHESTS 200/400 POUND, and/or MKT ICE CHESTS**

1. Are ice chests clean and lids open to allow air to circulate?  
(FM 10-23, Pg 9-11)
2. Is the rubber gasket on the lid serviceable and free of any paint overspray?  
(TM 10-7360-206-13, Pg 0009-00-11)
3. Is safety chain and drain stopper attached to the inside of the ice chest? Is the bottom tray present? (TM 10-7360-206-13, Pg 0048-00-1; Pg 0009-00-12)
4. Is the ice chest numbered? (FM 10-23, App B-17)

### **TENT GENERAL PURPOSE MEDIUM**

1. Is the tent clean and folded, as TM requires?  
(TM 10-8340-211-13, Pg 4-12, Para 6)
2. Is the tent covered with the tent cover? (TM 10-8340-211-13, Pg 4-12)
3. Are all tent poles, pins, and ropes on hand for tent?  
(TM 10-8340-211-13, Pg 1-7)
4. Are all zippers serviceable? (TM 10-8340-211-13, Pg 3-1)
5. Is there documentation to reflect the tents last PMCS and services, (i.e. last cleaned, last waterproofed, and last serviced)? DA PAM 738-750; Pg 17 and 18, Para 3-4)

### **MKT PLATFORM ASSEMBLY**

1. Are corner struts able to hold up platform assembly?  
(TM 10-7360-206-13; Pg 0005-00-13, 77, and 78; Pg 0009-00-14)
2. Does the platform assembly have any missing braces on the front and rear?  
(2 each ends and 4 each sides?) (TM 10-7360-206-13, Pg 0009-00-14)
3. Are all, slide lock bolts on hand, to include bolt handles?  
(TM 10-7360-206-13; Pg 0005-00-11, 14, 16, and 77)
4. Is the platform assembly free of all damage? (TM 10-7360-206-13, Pg 0009-00-14) If damage, is it recorded on DA Form 2404? (TM 10-7360-206-13, Pg 0009-00-14)
5. Are the bubble-levels free of damage? (TM 10-7360-206-13; Pg 0005-00-8, Pg 0007-00-2)

### **MKT LEVELING JACKS**

1. Are all four jacks operable? (TM 10-7360-206-13, Pg 0002-00-5 and 0002-00-8; Pg 0009-00-5)



2. Are stabilizer arms and braces free of dirt, mud, grease, and debris?  
(TM 10-7360-206-13, Pg 0009-00-5)

3. Are all push lock pins available and attached to stabilizing arm with lanyards?  
(TM 10-7360-206-23&P, Pg 22-1, Fig 22 (items 7 and 8))

4. Are all jack-handles available (4 ea.)? (TM 10-7360-206-13, Pg 0005-00-8; Pg 0056-00-6)

### **MKT HOOK TIE DOWN ASSEMBLIES**

1. Are tie down assemblies on hand and serviceable? (TM 10-7360-206-13, Pg 0009-00-14; Pg 0005-00-82; Pg 0059-00-3 and 0059-00-4)

### **MKT TRAILER**

1. Is MKT clean and serviceable to include roof, tentage, screens, cabinets, floor, griddles and cooking racks, and ice chest? (TM 10-7360-206-13, Pg 0008-00-1; Pg 0009-00-1 thru 0009-00-15)

2. Are roof canopies, travel covers, screens, and fabric curtains serviceable, complete with grommets, and free of dirt and mildew?

3. Is MKT complete? If not, are needed items on valid requisition? (TM 10-7360-206-13, Pg 0056-00-1 thru 0056-00-18)

4. Are roof lifting jacks on hand and functioning properly? (TM 10-7360-206-13, Pg 0009-00-7 and 0009-00-08; Pg 0056-00-6, Fig 29)

5. Is roof and roof frame free from signs of damage or wear? (TM 10-7360-206-13, Pg 0009-00-11)

6. Are roof vent assemblies free of damage and functioning properly? (TM 10-7360-206-13, Pg 0009-00-11)

### **WATER STERILIZING BAGS**

1. Are water sterilizing bags clean and serviceable? (FM 10-23, Pg 9-10)

2. Are water sterilizing bags stored properly? (FM 10-23, Pg 9-11)

### **5 GALLON WATER CONTAINERS**

1. Are water containers clean, dry, and stored to allow air to circulate?  
(FM 10-23, Pg B-8; TM 10-7200-200-13, Para 1-2 c.)

2. Are water containers stenciled with the words "Potable Water" on the right side? (FM 10-23, App B-17)

## **FUEL CONTAINERS**

1. Are fuel containers empty of all fuel? (FM 10-23, Pg B-13)
2. Are fuel containers clean and serviceable? (FM 10-23, Pg B-11; TM 10-7200-200-13)
3. Are fuel containers stenciled with the type of fuel used and color-coded? (FM 10-23, Pg B-11)

## **PMCS**

1. Is PMCS being accomplished on the MKT IAW (TM 10-7360-204-13)?
2. Are personnel knowledgeable on performing PMCS tasks? (DA Pamphlet 738-750)

## **PRESCRIBED LOAD LIST (PLL)**

1. Has a PLL stockage of repair parts been established? (AR 710-2 & DA Pamphlet 710-2-1)

## **SANITATION CENTER**

1. Is the sanitation center clean and serviceable? (TM 10-7360-211-13&P, Pg 3-4; Pg 2-4, Table 2-2)
2. Is the sanitation center complete? (TM 10-7360-211-13&P, App C; FM 10-23, Pg 9-7, Fig 9-9)

## **SAFETY**

1. Are paints or cleaning solvents being stored away from the field kitchen equipment and mobile kitchen trailer? (FM 10-23, Pg 11-5, Fig 11-3)
2. Is fuel being stored away from MKT and TOE room? (FM 10-23, Pg 11-2, Fig 11-1)
3. Are all personnel properly licensed to operate assigned equipment? (AR 738-750 and FM 10-23, 11-2).



<u>COMMENTS OR RECOMMENDATIONS</u>		